

Legado del Moncayo Dry Muscat 2017 (White Wine)



Isaac Fernandez Seleccion is a unique collaborative venture between two individuals – Isaac Fernandez one of Spain’s most acclaimed winemakers and Aurelio Cabestrero whose vision and commitment helped bring Spanish wines to the forefront in the United States. They work at rediscovering forgotten regions of superior terroir and maximizing the potential from old vines of indigenous grape varieties in a number of regions.

2013 was the first vintage of *Legado del Moncayo*, a subtly oaked, old vine Garnacha from Campo de Borja. In 2014 they added an un-oaked Garnacha made from younger vines; a delicious wine priced to be enjoyed every day. In 2015 they expanded the line again with a unique expression of Garnacha Blanca, an exceedingly rare grape in the area. Finally, in 2016, they produced their first dry Muscat, a highly aromatic, white wine that pairs beautifully with intensely flavored foods.

Appellation	D.O. Campo de Borja
Grapes	100% Muscat de Grano Menudo
Altitude / Soil	500-550 meters / brown limestone soil
Farming Methods	Traditional Methods
Harvest	Hand harvested
Production	Cold maceration with skins for 8 hours prior to pressing and fermentation
Aging	Aged for 3 months on fine lees prior to bottling
UPC / SCC / 12	8 437012 498549 / 8 437012 498556 / 12

Reviews:

“Pale, green-hued yellow. Peach, melon and pear nectar aromas and flavors, along with subtle honey and floral notes. Silky and open-knit, showing good depth and a touch of sweetness on the warm, clinging finish. This wine would pair nicely with salty foods. 2021+.”

88 points *Vinous*; Josh Reynolds – February 2021

“Medium yellow straw. Very aromatic with effusive rose petals show on nose. Perfumed floral palate with tropical fruit notes, finishing dry and crisp.”

89 points *International Wine Review*; "Spanish Wines of Value and Quality" - June 20, 2019

“This aromatic, bone-dry white offers orange blossom, lychee and clove flavors, with a core of green peach and lime notes. The texture is round but lively, showing juicy acidity. Drink now.”

87 points *Wine Spectator*; March 2020 Web Only Issue

“The 2017 Dry Muscat from Legado del Moncayo is a bit riper than I would have imagined, as it comes in listed at 13.5 percent, but the wine was fermented to full dryness and is still bright and fresh and reminds me quite a bit of a similar bottling from Alsace. The bouquet offers up scents of pear, nectarine, acacia blossoms, chalky soil tones (this is grown on brown limestone) and orange zest in the upper register. On the palate the wine is crisp, full-bodied and nicely focused, with a good core, sound acids and a complex, though slightly clipped finish. I have the sense that the backend pinching of the wine is from the closure, rather than the wine, and I would opt for dinking this over the next year. At \$14 a bottle in the US, I understand the economics behind the choice of closure, but an agglomerated cork would not cost much more and might allow the wine to age more gracefully.

Certainly, this 2017 possessed the constituent components to age several more years under cork! Still, this is quite tasty and just a touch short. 2020-2022+?”

87 points *View from the Cellar*; Issue # 85 - January/February 2020

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